

6. DAFTAR PUSTAKA

Ahmed, J. ; U.S. Shivhare and K.S. Sandhu. (2002). Thermal Degradation Kinetics of Carotenoids and Visual Color of Papaya Puree. *Journal of Food Science*. 67 (7) : 2692-2695.

Andarwulan, N & S. Koswara. (1992). *Kimia Vitamin*. CV Rajawali. Jakarta.

Ardiansyah. (2005). Daun Beluntas sebagai Bahan Antibakteri dan Antioksidan. <http://www.beritaiptek.com/zberita-beritaiptek.shtml>.

Ardiansyah. (2007). Antioksidan dan Peranannya bagi Kesehatan. <http://beritaiptek.com/pilihberita.php?id=302>.

Arena, E. ; B. Fallico and E. Maccarone. (2000). Influence of Carotenoids and Pulps on the Color Modification of Blood Orange Juice. *Journla of Food Science*. 65 (3) : 458-460.

Azizkhani, M. & P. Zandi. (2009). Effects of Some Natural Antioxidants Mixture on Margarine Stability. *World Academy of Science, Engineering and Technology*. 49 : 93-96.

Balasundram, N.; T.Y. Ai.; R. Sambanthamurthi; K. Sundram and S. Samman. (2005). Antioxidant Properties of Palm Fruit Extracts. *Asia Pacific Journal Clin. Nutr.* 4 (4) : 319-324.

Bennion, M. & O. Hughes. (1970). *Introductory Foods*, 6th edition. Collier Macmillan Publisher. London.

Bourne, M.C. (2002). *Food Texture and Viscosity Concept and Measurement* 2nd Edition. Academic Press. New York.

Britton, G.; S. Liaaen-Jensen and H. Pfander. (1995). Carotenoids today and challenges for the future. In: Britton, G., S. Liaaen-Jensen, and H. Pfander [eds], *Carotenoids vol. 1A: Isolation and Analysis*. Basel: Birkhäuser.

Brown, W.E. (1992). *Plastics in Food Packaging*. Marcel Dekker Inc. New York.

deMan, J. M. (1997). *Principle of Food Chemistry*. (Terjemahan : *Kimia Makanan*, oleh Padmawinata. Penerbit ITB. Bandung.

Dutta, D.; U.R. Chaudhuri and R. Chakraborty. (2005). Structure, Health Benefits, Antioxidant Property and Processing and Storage of Carotenoids. *African Journal of Biotechnology*. 4(13) : 1510-1520.

Eskin, N. A. M. (1990). *Biochemistry of Foods* 2nd ed. Academic Press, Inc. California.

Gaman, P. H & K. B. Sherrington. (1993). *The Science of Food : Introduction to Food Science, Nutrition and Microbiology*. Diterjemahkan oleh Murdijati. Ilmu Pangan: Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi Edisi Kedua. Gadjah Mada University Press. Yogyakarta.

Gunstone, F.D. (2002). *Vegetable Oils In Food Technology, Composition, Properties and Uses*. Blackwell Publishing. USA.

Guthrie, H.A. (1983). *Introductory Nutrition*. The C.V. Mosby Company. Missouri.

Hall & Johnsons. (2004). Sensory Acceptability of Foods Containing Australian Sweet Lupin (*Lupinus angustifolius*) Flour. *Journal of Food Science* volume 69(2): 92 – 97.

Hamid, H. A & C. Y. May. (-). *Natural Antioxidants from Palm Oil*. Palm Oil Research Institute of Malaysia (PORIM). Malaysia.

Hasanuddin, A. (2001). *Kajian Teknologi Pengolahan Minyak Sawit Mentah Untuk Produksi Emulsifier Mono-diasilgliserol dan Konsentrat Karotenoid*. Makalah Falsafah Sains. IPB. Bogor.

Helrich, K. (1990). *Official Methods of Analysis* 15th Editions. AOAC. International. USA.

Hoseney, R. C. (1994). *Principles of Cereal Science and Technology*. AACC. St. Paul.

Kalt, W. (2005). Effects of Production and Processing Factors on Major Fruit and Vegetable Antioxidants. *Journal of Food Science*. 70(1) : R 11-19.

Kilcast, D. & Persis S. (2000). *The Stability and Shelf Life of Food*. CRC Press. New York.

Labuza, T.P ; T.L. Poerluder; A. Kramer ; J. Kirik and D. Mays. (1979). *Open Shelf Life Dating of Food*. OTA Publishing. Washington.

Legowo, A. M. ; Soepardi; R. Miranda ; I.S.N. Anisa dan Rohidayah. (2002). Pengaruh Perendaman Daging Terhadap Ketengikan Selama Penyimpanan. IPN. Bogor.

Manley, D. J. R. (1983). Technology of Biscuit, Crackers, and Cookies. Ellis Horwood Limited. England.

Matz, S. A. (1992). Bakery Technology and Engineering, 3th edition. Van Nostrand Reinhold. Texas.

Mendoza, F. ; P. Dejmek and J. M. Aguilera. (2005). Calibrated Color Measurement of Agricultural Foods Using Image Analysis.

Ohlsson, T. & N. Bengtsson. (2002). Minimal Processing Technologies In the Food Industry. Woodhead Publishing Limited. Cambridge England.

Paiva, S.A.R. & R.M. Russel. (1999). β -Carotene and Other Carotenoids as Antioxidants. Journal of the American College of Nutrition. 18 (5) : 426 – 433.

Panji, T.; Suharyanto; Gunawan; dan K. Syamsu. (2005). Biokonversi Minyak Sawit Kasar Menggunakan Desaturase Amobil Sistem Curah pada Skala Semipilot. Menara Perkebunan 73(2) : 63 – 73.

Patterson, H.B.W. (1994). Hydrogenation of Fats and Oils : Theory and Practice. AOCS Press Champaign. Illinois.

Perry, J.M.; R.B. Swanson; B.G. Lyon and E.M. Savage. (2003). Instrumental and Sensory Assessment of Oatmeal and Chocolate Chip Cookies Modified with Sugar and Fat Replacers. Cereal Chemistry Vol. 80 No.1 : 45-51.

Prananto, F.; S.A.Marliyati dan K. Roosita. (2003). Peningkatan Mutu Gizi Mie Kering dan Pemanfaatan Wortel (*Daucus carota L*) Sebagai Sumber Beta Karoten Alami. Media Gizi dan Keluarga Vol.27(1) : 86-97.

Rosenthal, A.J. (1999). Food Texture : Measurement and Perception. Aspen Publishers, Inc. Maryland.

Salunkhe, D.K. ; D.K. Chavan ; R.N. Adsule and S.S. Kadom. (1992). World Oilseeds Chemical Technology and Utilization. An AVI Publishing. New York.

Santoso, B. & Amin Rejo. (2008). Peningkatan Masa Simpan Lempok Durian Ukuran Kecil Dengan Menggunakan Empat Jenis Kemasan. Jurnal Pembangunan Manusia : 72-91.

Siagian, A. (2002). Bahan Tambahan Makanan. <http://library.usu.ac.id/download/fkm/fkm-albiner.pdf>.

SNI 01-2973-1992. SNI *Cookies*. Badan Standardisasi Nasional – BSN.

Suarni. (2009). Prospek Pemanfaatan Tepung Jagung untuk Kue Kering (*Cookies*). Jurnal Penelitian dan Pengembangan Pertanian. 28 (2) : 63-71.

Subagio, A.; W.S. Windrati dan Y. Witono. (2003). Pengaruh Penambahan Isolat Protein Koro Pedang (*Canavalia ensiformis L*) terhadap Karakteristik Cake. Jurnal Teknologi dan Industri Pangan. 14(2) : 136 – 143.

Sudarmadji, S; Suhadi & B. Haryono. (1997). Analisa Bahan Makanan & Pertanian. Gadjah Mada University. Yogyakarta.

Taub, T.A. & R.P. Singh. (1998). Food Storage Stability. CRC Press. USA.

Trilaksani, W. (2003). Antioksidan: Jenis, Sumber, Mekanisme Kerja dan Peran Terhadap Kesehatan. http://tumoutou.net/6_sem2_023/wini_trilaksani.htm. 11 Juni 2003.

Vance, D.E & J.Vance (eds). (1996). Biochemistry of Lipids, Lipoprotein and Membranes. Elsevier. Amsterdam.

Williams, B. (1995). Use of Free Radical Method to Evaluate Antioxidant Activity. Lebensms Wiss Technology 28 : 25 – 30.

Winarno, F.G. (2004). Kimia Pangan dan Gizi. PT. Gramedia Pustaka Utama. Jakarta.

Yuliati, E. (2007). Pengaruh Penggunaan Lemak yang Berbeda Terhadap Kualitas Kue Kering Ubi Jalar Kuning. Thesis. Universitas Negri Semarang.